

Chipotle Pickled Carrots

Ingredients:

½ gal	Golden Balsamic or Rice Vinegar
2 c	Hot water
2 each	Chipotle in adobo can (individual peppers-not whole cans)
1 tbsp	Red chili flakes
1 tbsp	Shallots, minced
¼ tbsp	Garlic, minced
3 lb	Carrot sticks (cut to your liking but should be no thicker than your finger)

Procedure:

Bring all ingredients of pickling liquid to a boil.

Pour liquid over carrot sticks in a storage container and allow to cool before placing lid on container. Refrigerate overnight and serve the next day.